



## Ala Carte Menu

Tomato, fennel and mint soup with homemade bread. 5.5

Chicken liver and pancetta parfait, pickled beetroot, orange and candied pecan nut salad and focceccia crisps 6.95

Chard Cornish mackerel, marinated cucumber, pomegranette, mouli, and seaweed crisps 7.25

Pan-fried King Scallops, black pudding, celeriac and horseradish puree, peashoot salad 11.5

Home smoked pork and chorizo croquette, crackling, and a three bean and paprika cassulet 8

Deep fried goats cheese rolled in ground almonds, with textures of heritage beetroots 8

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Fillet and skirt of Dexter beef, braishasselback potatoes, bok choi, braised English onions, and a thyme jus. 28

Pan-roasted hake, pinenut and herb crust, parmentier potatoes, spinach, ribbon vegetables and a sun-dried tomato dressing 26

Duo of roasted rack and braised breast of Welsh lamb, sweet potato fondant, baby gem and peas, carrots and a minted jus 24

Fillet of local trout, crayfish and smoked haddock fishcake, broad beans, parisian carrots, and a watercress cream 18

Smoked tofu and pecan parcel, three bean and squash cassarole 13.5

Moroccan spiced summer vegetables, Israili couscous timbale, and a coriander and crème fraiche sauce. 13.5



## Desserts

Summer berry Eton mess, with strawberries, raspberries, meringue, and whipped cream. 6.5

Lemon posset with homemade 'jaffa cake' and hazelnut crumb and passion fruit sorbet 6

Pear and almond frangipane tart, calvados ice-cream and pear crisps 6.25

Chocolate, toffee and peanut torte, with peanut butter and raspberry ice-cream 7

Sticky toffee pudding with a rich fudge sauce. 6.5

Pineapple tart tatin, with pinacolada ice-cream 7

Selection of French and English cheeses with homemade chutney and biscuits 9.50